



RECIPE

COOKIE CUTTER COOKIES

Using Gluten-Free Naturals™ Cookie Blend Flour

- 1 cup butter or gluten-free margarine, softened
- 1 cup granulated sugar
- 1 egg
- 2 teaspoons vanilla
- 2 teaspoons baking powder
- 3 cups Gluten-Free Naturals™ Cookie Blend Flour

Cream the butter and sugar with an electric mixer. Mix in the egg and vanilla. Add the baking powder and 1 cup of cookie blend and mix in. Mix in the next cup of cookie blend with the mixer. Mix in the last cup by hand using a sturdy spoon because the dough will be very stiff.

Divide the dough into 2 balls. Put down a piece of waxed paper on the counter, and very lightly sprinkle a little cookie blend flour. Put one of the dough balls in the center, cover with another piece of waxed paper and roll until about 1/8th inch thick. Remove top piece of waxed paper, cut out desired shapes. Remove the cookies with a spatula or dull knife and put cookies on an ungreased cookie sheet. We recommend using a silver cookie sheet or a light colored non-stick pan. (Black or dark gray pans may possibly make the cookies burn on the bottom). Bake the cookies in a 400 degree oven for 6 to 10 minutes, or until cookies are lightly browned. Baking times vary depending on the size of the cookies you make.

Repeat with second ball of dough. This recipe works well with either small or large cookie cutters. Cookies may be decorated with colored sugar before baking. Or, when cookies are completely cooled, frost them with icing of your choice and decorate with sprinkles. Or, frost with icing using a decorator's tube to create designs.

These cookies are not too sweet and are best decorated or frosted. Allow the frosting to dry before stacking them in a container.

*We are not responsible for the gluten-free status of other manufacturer's products. Please check the ingredients list on the package or contact the manufacturer directly.